



SEA URCHINS WITH APPLE JELLY

Take off the tops of the sea urchins using a pair of scissors and carefully scoop out the interior. Reserve only the lobes.

Rinse them carefully with a little water to clean them and also clean the sea urchin shell.

Dice the fennel and brown in olive oil. Add a pinch of curry powder and pour over white stock and the seafood jus. Cook for 20 minutes. Obtain a smooth fennel purée by passing this mixture through a sieve and adding the cream.

Put the purée in the bottom of each sea urchin. Add a layer of the seafood jelly, place the lobes on top and another layer of jelly. At the last minute, pour over some reduced apple juice.

Just before serving, add some diced Granny Smith apple to give a slightly acid bite. You can coat each one with some emulsified seafood cream.

Eat this dish with our Cuvée Pinot Meunier Vieilles Vignes. It will surprise you...

Find this recipe and our Champagne at "l'Assiette Champenoise - Arnaud Lallement"

40, avenue Paul Vaillant Couturier - 51430 TINQUEUX (REIMS) - Tél. 00 33 3 26 84 64 64 - www.assiettechampenoise.com

INGREDIENTS :

12 sea urchins
For the fennel purée:
2 spoonfuls olive oil
400 grs fennel
30 grs curry powder
2 cl cream
4 leaves of gelatine + seafood consommé
1 ltr white stock
1 ltr seafood jus

PHO. COCHET CONCEPT - 03 26 55 93 93 - CREDIT PHOTOS - CLIC - IMAGE DE MARQUE - 06 2006

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EDITORIAL

Dear Clients and friends

We would like to welcome you to our eighth edition of this newsletter. With our professional activity as busy as usual, and many new products, we have lots of information to share with you and we hope you will take a few moments to enjoy Le Lorient d'Or...

New techniques for corking are constantly being researched in order to improve quality. The environment is also now a priority. Our approach is governed by meticulous attention in every aspect of our work, respect for the land and for nature, qualities that were instilled in us by our forbears. Our champagnes reflect this mindset and they now enjoy international fame as their quality is confirmed by other professionals. They are enjoyed in the different countries of Europe, in the United States and in Japan for their finesse and elegance. We hope that, for you, they will continue to be synonyms of happiness and the stuff of dreams.

One of the important events of this year will be an Open Day on our estate. You will find an invitation to this celebration enclosed with this newsletter and we hope you will be able to join us in summer 2008.

We look forward to seeing you soon, and, in the meantime, we send our best wishes and hope you enjoy reading this.



Martine et Michel Lorient

discover...discover...discover...discover...discover...discover...

OUR BRUT ROSÉ IN ITS NEW BOTTLE

From September you will be able to discover our vintage Rosé Brut in its new oak tinted Champagne bottle. We have abandoned the traditional bottle for technical, environmental and aesthetic reasons. A tinted bottle guards against lightstrike (a problem in wine due to prolonged exposure to light) and so preserves all the qualities of the wine.

A second advantage is that a certain amount of recycled glass can be used in the manufacture of tinted bottles; this is not possible in the case of clear ones. As you can see, this bottle is more elegant and fits in perfectly with the style of our range.



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Riddling

a stage in the making of Champagne

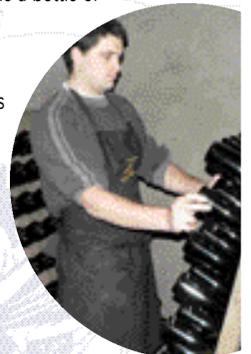
Invented by Mme Clicquot at the beginning of the 18th century, riddling is a specific operation in the making of champagne which consists of collecting the dead yeast sediment (the lees) in the crown of the bottle. This step is carried out after the prise de mousse and the years of aging during which this deposit is formed. We riddle a bottle of champagne by rotating and progressively tilting it.

We prepare it for the removal of the lees (the dégorge ment).

Traditionally, the riddling is done by hand. The bottles, which are placed on the racks in a more or less horizontal position, will end the process head down and nearly vertical. These procedures are governed by a rule. Each day and during 30 days, we rotate each bottle one eighth of a turn, once to the right and once to the left. To keep track we mark the bottles with a chalk line, turning the bottles in the same way as the hands on a clock. More and more we are now using an automatic riddling process based on a system of rotating cages*.

Whilst ensuring the same quality level, the automatic riddling saves time:

- manual riddling: 30 days
- automatic riddling: 8 days



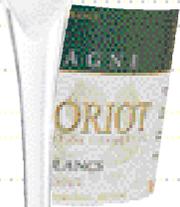
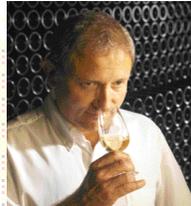
*Cage containing 480 bottles

Let yourself be tempted... Let yourself be tempted... Let

OUR VINTAGE BLANC DE BLANCS

We are, as always, trying to astonish you in our choice of excellent products. For the end of this year, we have reserved something new in our range, the Cuvée Blanc de Blancs. As its name implies, this Champagne is made from one vintage of 100% Chardonnay.

As this represents only 10% of our encépagement (the number of grape varieties on the estate), this is a limited production. A unique vintage, this wine is the result of a meticulous selection of the best grapes from one year. You will appreciate its liveliness, its lightness and its delicate aroma of fresh fruit.



WHEAT AMONG THE VINES...



For one year now, wheat has been rubbing shoulders with our vines throughout our fields. As part of our policy of structured winegrowing, we have chosen to maintain the soil of our vineyards by planting a winter cereal crop.

This technique allows us to:

- reduce the use of pesticides
- improve the physical and biological properties of the soil, limiting erosion and run-off
- protect the design and the image of

the wine-producing landscape whilst also developing biodiversity
- control the sturdiness and the yield of the vine, always seeking quality rather than quantity.

Nowadays ecological issues are such that we have a duty to develop winegrowing techniques that are both responsible and exemplary.



These few lines are dedicated to you in acknowledgement of your loyalty

WHAT THE PAPERS SAY...

Our House and our Champagnes have always appreciated and continue to appreciate the congratulations from the press and professional juries.



- Gold Medal (Rosé Brut) Concours Champagne Eperey 2007
- Gold Medal (Pinot Meunier Vieilles Vignes) and Silver Medal (Rosé Brut) Concours Vignerons Indépendants 2007
- Prix des Vinalies (Pinot Meunier Vieilles Vignes) Concours des Œnologues de France 2007
- Silver Medal (Rosé Brut) and Bronze Medal (Prestige Brut) Concours Général Agricole Paris 2008

Régal Hors-Série Sélection Extra Brut

"...it's the perfect introduction to non-dosé".

L'Amateur de Cigare Pinot Meunier Vieilles Vignes

"...very tender, harmonious...generously fruited..."

L'Amateur The Wine Lovers Pinot Meunier Vieilles Vignes

"...Densely and spicily fruity...delicately mineral..."

L'Express Styles Pinot Meunier Vieilles Vignes

"...Grilled and full tasting notes produced by the pinot meunier..."

Revue du Vin de France Pinot Meunier Vieilles Vignes

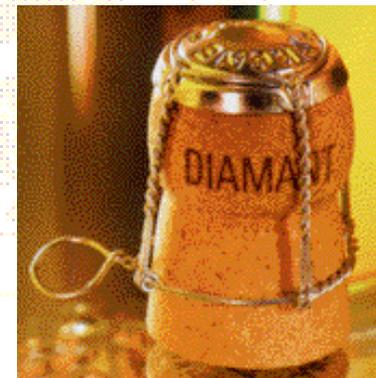
"...Tender in the mouth, acidic, well dosed, good persistence..."

Guide Hachette 2008 Prestige Brut

"A rich, floral champagne..."



CORKING : ANOTHER INNOVATION AT LORLOT...



The Cortex Préserveur, after five years of good and faithful service, has given way to the MYTIK DIAMANT cork.

Easier to fit, better looking and more reliable, it has taken seven years of research to develop.

The DIAMANT procedure uses supercritical CO2 (an intermediate state between gas and liquid) to extract such molecules as 2,4,6-TCA which are at the origin of a corked wine.

This method is used in other fields, to extract caffeine, tannin, nicotine, the bitterness of hops or for cleaning medical equipment. This technique is qualified as 'green' chemistry, as it respects the environment.

It is applied to fine grains of cork which are then compressed with synthetic microspheres using a food glue. These microspheres fill the empty spaces between the grains of cork and reinforce the elasticity of the finished cork.

After conclusive tests lasting a full year, we have put MYTIK DIAMANT into general use in the complete range of Michel LORLOT Champagnes.

Progress has once again been at the service of quality.